



Terminator Dopplebock (All Grain)



Tighten those bullet belts and brace yourself for impact, because you've been targeted for termination, and survival is the only choice! So get yourself cocked and locked, and grab a stein of this colossal beast, because your taste buds have been under attack from wimpy beers, and retribution is at hand. If liquid bread will invigorate your spirit, then strength sits in your stein, and this coppery-brown beast delivers on its promises, delivering a sucker-punch of power malt, kettle caramel and toasty melanoidins (in boot camp, you'd get your ass kicked for using that word). And don't worry about puttering along on fumes—at 9% ABV, this brawny brute will fuel you along on your courage-induced quest to defeat the agents of tastelessness and issue your own target for termination!

Just the Facts, Ma'am:

BJCP Style: 5C. Doppelbock
Original Specific Gravity: 1.086 - 1.090
Final Specific Gravity: 1.018 - 1.022
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 9.0%
Color: 16 SRM (A Tongue Terminating Shade of Deep Copper!)
International Bittering Units: 32
Time to Awesome Drinkability: 12 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.8 lbs Light Munich Malt
5.6 lbs Pilsner Malt
2 oz De-husked Carafo I Malt

Hops & Hop Addition Schedule:

3 oz Hallertau Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2206 Bavarian Lager Yeast or
Wyeast 2308 Munich Lager Yeast
Or

Dry Yeast: Saflager S-23 Lager Yeast OR Lallemand Diamond German Lager

Brewing Supplies & Flavors:

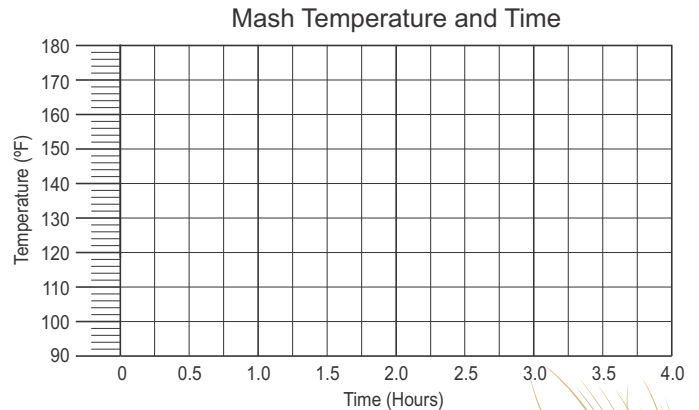
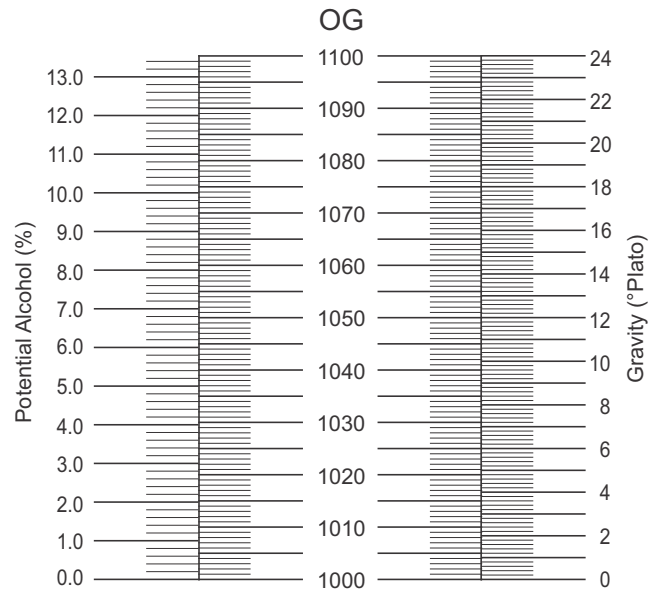
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com..

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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